FILE 'HCAPLUS' ENTERED AT 12:24:43 ON 09 JUN 2010

L1 307 S MANNOOLIGOSACCHARIDE OR (MANNO OLIGOSACCHARIDE)
L2 5 S (MANNOOLIGOSACCHARIDE OR (MANNO OLIGOSACCHARIDE) OR OLIGOMANN
L3 156 S CASEINOGLYCOMACROPEPTIDE OR CASEINGLYCOMACROPEPTIDE OR (CASEI
L4 900941 S BACTERIA OR BACTERIAL OR DIARRHEA OR DIARRHEAL OR (COLI) OR S
L5 903112 S BACTERIA OR BACTERIAL OR DIARRHEA OR DIARRHEAL OR (COLI) OR S
L6 17 S L3 AND L5

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=> file hcaplus
COST IN U.S. DOLLARS                                SINCE FILE      TOTAL
                                                       ENTRY    SESSION
FULL ESTIMATED COST                                     0.22       0.22

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FILE COVERS 1907 - 9 Jun 2010 VOL 152 ISS 24
FILE LAST UPDATED: 8 Jun 2010 (20100608/ED)
REVISED CLASS FIELDS (/NCL) LAST RELOADED: Apr 2010
USPTO MANUAL OF CLASSIFICATIONS THESAURUS ISSUE DATE: Apr 2010

HCAplus now includes complete International Patent Classification (IPC) reclassification data for the second quarter of 2010.

This file contains CAS Registry Numbers for easy and accurate substance identification.

```
=> s mannooligosaccharide or (manno oligosaccharide)
          271 MANNOOLIGOSACCHARIDE
         2866 MANNO
        34983 OLIGOSACCHARIDE
           44 MANNO OLIGOSACCHARIDE
              (MANNO(W)OLIGOSACCHARIDE)
L1         307 MANNOOLIGOSACCHARIDE OR (MANNO OLIGOSACCHARIDE)

=> s (mannooligosaccharide or (manno oligosaccharide) or oligomannose or
(mannose(3a)oligosaccharide))(4a)(methyl or methylated or methylation)
          271 MANNOOLIGOSACCHARIDE
         2866 MANNO
        34983 OLIGOSACCHARIDE
           44 MANNO OLIGOSACCHARIDE
              (MANNO(W)OLIGOSACCHARIDE)
          376 OLIGOMANNOSE
        47009 MANNOSE
        34983 OLIGOSACCHARIDE
      1148205 METHYL
        45992 METHYLATED
       110001 METHYLATION
L2           5 (MANNOOLIGOSACCHARIDE OR (MANNO OLIGOSACCHARIDE) OR OLIGOMANNOSE
               OR (MANNOSE(3A)OLIGOSACCHARIDE))(4A)(METHYL OR METHYLATED OR
              METHYLATION)
```

=> d l2 1-5 ti abs bib

L2 ANSWER 1 OF 5 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Immunoassay kits for detection of α-fetoprotein fractions
AB A kit for detection of α-fetoprotein (AFP) fractions (cancer marker) in body fluids consists of (1) lectin-containing agarose gel, (2) anti-AFP antibody immobilized on nitrocellulose membranes, (3) monosaccharides or oligosaccharides which specifically interact with the lectin, (4) anti-AFP antibody prepared by immunization of another animal species, (5) enzyme-labeled antibodies to the Iq, and (6) chromogen substrates for the enzyme. The lectin is concanavalin A, lentil lectin A, or kidney bean lectin. The monosaccharide is α- methyl-D-mannoside, glucose, or mannose and the oligosaccharide is maltose.
AN 1987:210590 HCAPLUS <<LOGINID::20100609>>
DN 106:210590
OREF 106:34093a,34096a
TI Immunoassay kits for detection of α-fetoprotein fractions
IN Takeda, Kazuhisa; Taga, Hiroko; Hirai, Hidematsu
PA Japan
SO Jpn. Kokai Tokkyo Koho, 7 pp.
CODEN: JKXXAF
DT Patent
LA Japanese
FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 61292062	A	19861222	JP 1985-123969	19850606
PRAI JP 1985-123969		19850606		

OSC.G 2 THERE ARE 2 CAPLUS RECORDS THAT CITE THIS RECORD (2 CITINGS)

L2 ANSWER 2 OF 5 HCAPLUS COPYRIGHT 2010 ACS on STN
TI 3-O-Methylation of mannose residues. A novel reaction in the processing of N-linked oligosaccharides occurring in Mucor rouxii
AB Yeast- and mycelial-form cells of the dimorphic fungus M. rouxii incubated with [U-14C]glucose synthesized Man-P-dolichol, Glc-P-dolichol, and Glc3Man9GlcNAc2-P-P-dolichol. The oligosaccharides that migrated apparently as single substances on paper chromatog. could be separated into 3 different populations by paper electrophoresis in sodium borate buffer. The fastest migrating substances contained only mannose and N-acetylglucosamine residues, whereas the other 2 contained, in addition, different proportions of 3-O-methylmannose units. The oligosaccharides with the highest content of 3-O-methylmannose residues appeared to be completely resistant to α-mannosidase degradation; they were, however, cleaved by endo-β-N-acetylglucosaminidase H. Mycelial cells synthesized a much higher proportion of 3-O-methylmannose-containing oligosaccharides than yeast cells. Cells incubated with [methyl-14C]methionine labeled only the N-linked oligosaccharides containing 3-O-methylmannose residues. Apparently transfer of Glc3Man9GlcNAc2 to protein is followed by excision of glucose and probably 1 or 2 mannose residues, followed by further mannosylation and in some cases also methylation of oligosaccharides. This represents a novel reaction in the processing of N-linked oligosaccharides.
AN 1984:626603 HCAPLUS <<LOGINID::20100609>>
DN 101:226603
OREF 101:34327a,34330a
TI 3-O-Methylation of mannose residues. A novel reaction in the processing of N-linked oligosaccharides occurring in Mucor rouxii
AU Lederkremer, Gerardo Z.; Parodi, Armando J.
CS Inst. Invest. Bioquim. "Fundacion Campomar", Buenos Aires, 1405, Argent.
SO Journal of Biological Chemistry (1984), 259(20), 12514-18

CODEN: JBCHA3; ISSN: 0021-9258
DT Journal
LA English

L2 ANSWER 3 OF 5 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Isolation and characterization of the Glc3Man9GlcNAc2 from lipid-linked oligosaccharides of plants
AB Lipid-linked oligosaccharides were isolated from suspension-cultured soybean cells incubated in the presence of [2-3H]mannose or [2-3H]glucose. After purification of the lipid-linked oligosaccharides on DEAE-cellulose, the oligosaccharides were released by mild acid hydrolysis and isolated by gel filtration on columns of Bio-Gel P-4. The major oligosaccharide, labeled with either [3H]mannose or [3H]glucose, that comigrated with an authentic sample of Glc3Man9GlcNAc2 was purified to homogeneity by repeated chromatog. on Bio-Gel P-4. This oligosaccharide was characterized by its susceptibility to a variety of enzymic treatments (i.e., endoglucosaminidase H, α-mannosidase, a liver membrane preparation containing the processing glucosidases) and anal. of the resulting products. It was also characterized by methylation anal. and identification of the resulting methylated sugars. Thus, methylation of the [3H] mannose-labeled oligosaccharide gave rise to 2,3,4,6-tetramethylmannose, 3,4,6-trimethylmannose, and 2,4-dimethylmannose, as well as a trace amount of 2,4,6-trimethylmannose. Methylation of the [3H]glucose-labeled oligosaccharide yielded 2,3,4,6-tetramethylglucose, 3,4,6-trimethylglucose, and 2,4,6-trimethylglucose in almost equal amts. These data suggest that the plant Glc3Man9GlcNAc2 is probably similar, if not identical, to the animal Glc3Man9GlcNAc2. The biosynthesis of this oligosaccharide was inhibited when tunicamycin was included in the incubation mixts.
AN 1982:139717 HCAPLUS <<LOGINID::20100609>>
DN 96:139717
OREF 96:22921a,22924a
TI Isolation and characterization of the Glc3Man9GlcNAc2 from lipid-linked oligosaccharides of plants
AU Hori, Hidetaka; James, Douglas W., Jr.; Elbein, Alan D.
CS Health Sci. Cent., Univ. Texas, San Antonio, TX, 78284, USA
SO Archives of Biochemistry and Biophysics (1982), 215(1), 12-21
CODEN: ABBIA4; ISSN: 0003-9861
DT Journal
LA English

L2 ANSWER 4 OF 5 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Synthetic studies on cell-surface glycans. Part 12. Proton and carbon-13 NMR spectral study of synthetic methyl D-mannooligosaccharides
AB 1H- and 13C-NMR spectra for 16 synthetic Me manno-oligosaccharides were recorded, and the signals for the anomeric protons and anomeric carbon atoms in branched manno-pentaosides and -hexaosides were assigned, based on the data for Me manno-biosides and -triosides. These NMR data identified the branching pattern of high-mannose types of glycans of glycopeptides with those of unambiguously synthesized manno-oligosaccharides, and confirmed the structures proposed for such glycans.
AN 1982:123143 HCAPLUS <<LOGINID::20100609>>
DN 96:123143
OREF 96:20233a,20236a
TI Synthetic studies on cell-surface glycans. Part 12. Proton and carbon-13 NMR spectral study of synthetic methyl D-mannooligosaccharides
AU Ogawa, Tomoya; Sasajima, Kikuo
CS Inst. Phys. Chem. Res., Wako, 351, Japan
SO Carbohydrate Research (1981), 97(2), 205-27
CODEN: CRBRAT; ISSN: 0008-6215

```
DT   Journal
LA   English
OSC.G   12    THERE ARE 12 CAPLUS RECORDS THAT CITE THIS RECORD (12 CITINGS)

L2   ANSWER 5 OF 5  HCAPLUS  COPYRIGHT 2010 ACS on STN
TI   Characterization of 3-O-methyl-D-mannose polysaccharide precursors in
     Mycobacterium smegmatis
AB   M. smegmatis, When incubated under appropriate conditions with
     L-methionine-Me-3H, accumulates significant amts. of small Me-3H-labeled
     oligosaccharides that are related to the known 3-O-methyl-D-mannose
     polysaccharides.  The water-soluble material from the 70% EtOH extract of such
     cells was fractionated by Sephadex G-50 column chromatog., high pressure
     liquid chromatog., and Bio-Gel P-4 column chromatog.  Two homologous series
     of penta- through decamannosyl methylated oligosaccharides were obtained
     and characterized by chemical degradation and NMR.  All hexoses were α(1
     → 4) linked, the Me aglycon had the α configuration, and the
     mannose was methylated in position 3.  All of the compds. were
     structurally related to each other as though they were biosynthetic
     precursors of the larger 3-O-methylmannose polysaccharides.  A
     methylmannobiose that may represent an early intermediate in the pathway
     was detected in small amts.
AN   1979:416343  HCAPLUS <<LOGINID::20100609>>
DN   91:16343
OREF 91:2713a,2716a
TI   Characterization of 3-O-methyl-D-mannose polysaccharide precursors in
     Mycobacterium smegmatis
AU   Yamada, Haruki; Cohen, Robert E.; Ballou, Clinton E.
CS   Dep. Biochem., Univ. California, Berkeley, CA, 94720, USA
SO   Journal of Biological Chemistry (1979), 254(6), 1972-9
     CODEN: JBCHA3; ISSN: 0021-9258
DT   Journal
LA   English
OSC.G   4     THERE ARE 4 CAPLUS RECORDS THAT CITE THIS RECORD (4 CITINGS)


=> s caseinoglycomacropeptide or caseinglycomacropeptide or
(casein(3a)glycomacropeptide)
            19 CASEINOGLYCOMACROPEPTIDE
             0 CASEINGLYCOMACROPEPTIDE
         67117 CASEIN
           295 GLYCOMACROPEPTIDE
           138 CASEIN(3A)GLYCOMACROPEPTIDE
L3         156 CASEINOGLYCOMACROPEPTIDE OR CASEINGLYCOMACROPEPTIDE OR (CASEIN(3
               A)GLYCOMACROPEPTIDE)

=> s bacteria or bacterial or diarrhea or diarrheal or (coli) or salmonella or
clostridium
        391664 BACTERIA
        336958 BACTERIAL
         26579 DIARRHEA
          1962 DIARRHEAL
        336373 COLI
         55485 SALMONELLA
         30699 CLOSTRIDIUM
L4      900941 BACTERIA OR BACTERIAL OR DIARRHEA OR DIARRHEAL OR (COLI) OR SALM
               ONELLA OR CLOSTRIDIUM

=> s bacteria or bacterial or diarrhea or diarrheal or (coli) or salmonella or
clostridium or enteritis
        391664 BACTERIA
        336958 BACTERIAL
```

```
         26579 DIARRHEA
          1962 DIARRHEAL
        336373 COLI
         55485 SALMONELLA
         30699 CLOSTRIDIUM
          3818 ENTERITIS
L5      903112 BACTERIA OR BACTERIAL OR DIARRHEA OR DIARRHEAL OR (COLI) OR SALM
               ONELLA OR CLOSTRIDIUM OR ENTERITIS

=> s l3 and l5
L6          17 L3 AND L5

=> d l6 1-17 ti abs bib

L6   ANSWER 1 OF 17  HCAPLUS  COPYRIGHT 2010 ACS on STN
TI   Effects of a partially digested whey protein concentrate on
     Salmonella enterica serotype Typhimurium adhesion to Caco-2 cells
AB   The effect of a partially lipase-digested whey protein concentrate (WPD)
containing
     free fatty acids on the adherence of Salmonella enterica serovar
     Typhimurium to Caco-2 cells was investigated.  A short concurrent exposure
     of the Caco-2 monolayers and WPD caused dose-dependent inhibition of
     bacterial adhesion.  Pre-treatment of S. Typhimurium with WPD
     resulted in inhibition of adhesion equivalent to that with concurrent
     administration, whereas treatment with WPD did not significantly inhibit
     adhesion.  WPD was not bactericidal towards S. Typhimurium at up to 50 mg
     ml-1 for up to 1 h, but was bacteriostatic over 12 h.  High concns. of WPD
     (> 20 mg ml-1) were cytotoxic to newly-confluent cell monolayers,
     depending on the duration of exposure.  Lactoferrin (LF),
     caseinoglycomacropeptide (CGMP), and gamma globulins all
     significantly inhibited S. Typhimurium adhesion.
AN   2010:435112  HCAPLUS <<LOGINID::20100609>>
TI   Effects of a partially digested whey protein concentrate on
     Salmonella enterica serotype Typhimurium adhesion to Caco-2 cells
AU   Morrissey, Paul E. W.; Folan, Michael A.; Baird, Alan W.; Irwin, Jane A.
CS   Veterinary Sciences Centre, UCD School of Agriculture, Food Science &
     Veterinary Medicine, University College Dublin, Dublin, 4, Ire.
SO   Food Control (2010), 21(8), 1113-1120
     CODEN: FOOCEV; ISSN: 0956-7135
PB   Elsevier Ltd.
DT   Journal
LA   English

L6   ANSWER 2 OF 17  HCAPLUS  COPYRIGHT 2010 ACS on STN
TI   Effect of casein glycomacropeptides (CGMP) on microflora in cecum of mice
AB   This study aimed to investigate the effects of casein glycomacropeptides
     (CGMP) with different doses on microflora in cecum of mice.  One hundred
     and twenty-six BALB/c mice were randomly divided into six groups (the
     control groups and treatment groups).  The control 1 group was
     administered only with normal fodder.  The control 2 group was
     administered physiol. saline at the dose of 0.2 mL/d.  The treatment
     groups were administered the equal volume of CGMP with different concns. for
     15d.  At 0 (before terminating), 3, 5, 7, 10, 15 and 22 d (after
     terminating CGMP for 1 wk) the microflora in the cecum of the tested mice
     was analyzed in each group, resp.  The results showed that in the middle
     dose group (100 μg/d), the nos. of Bifidobacterium (P<0.05) and
     Lactobacillus increased (P<0.01), but those of Enterobacter, Enterococcus,
     opportunistic pathogenesis decreased (P<0.05), compared with the controls
     groups.  The results proved that appropriate dose of CGMP had the function
     of regulating the intestinal flora, stimulating Bifidobacterium and
     Lactobacillus to grow, and inhibiting the growth of pathogenic
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bacteria.
AN 2009:1187292 HCAPLUS <<LOGINID::20100609>>
DN 152:255126
TI Effect of casein glycomacropeptides (CGMP) on microflora in cecum of mice
AU Cao, Jinyi; Chen, Qingsen; Liang, Chenxi; Yan, Yali
CS Tianjin Key Laboratory of Food Biotechnology, College of Biotechnology and Food Science, Tianjin University of Commerce, Tianjin, 300134, Peop. Rep. China
SO Shipin Kexue (Beijing, China) (2008), 29(10), 582-585
CODEN: SPKHD5; ISSN: 1002-6630
PB Zhongguo Shipin Zazhishe
DT Journal
LA Chinese

L6 ANSWER 3 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Effects of Bovine α-Lactalbumin and Casein Glycomacropeptide-enriched Infant Formulae on Faecal Microbiota in Healthy Term Infants
AB Objective: Certain milk factors may promote the growth of a host-friendly gastrointestinal microbiota, for example, one that is predominated by bifidobacteria, a perceived health-promoting genus. This may explain why breast-fed infants experience fewer intestinal infections than their formula-fed counterparts who are believed to have a more diverse microbiota, which is similar to that of adults. The effects of formulas supplemented with 2 such ingredients from bovine milk, α-lactalbumin (α-lac) and casein glycomacropeptide (GMP), on gut flora were investigated in this study. Patients and methods: Six-week-old (4-8 wk), healthy term infants were randomized to a standard infant formula or 1 of 2 test formulas enriched in α-lac with higher or lower GMP until 6 mo. Fecal bacteriol. was determined by the culture-independent procedure fluorescence in situ hybridization. Results: There was a large fluctuation of bacterial counts within groups with no statistically significant differences between groups. Although all groups showed a predominance of bifidobacteria, breast-fed infants had a small temporary increase in counts. Other bacterial levels varied in formula-fed groups, which overall showed an adult-like fecal microflora. Conclusions: It can be speculated that a prebiotic effect for α-lac and GMP is achieved only with low starting populations of beneficial microbiota (eg, infants not initially breast-fed).
AN 2006:1249838 HCAPLUS <<LOGINID::20100609>>
DN 146:273318
TI Effects of Bovine α-Lactalbumin and Casein Glycomacropeptide-enriched Infant Formulae on Faecal Microbiota in Healthy Term Infants
AU Brueck, Wolfram M.; Redgrave, Michele; Tuohy, Kieran M.; Loennerdal, Bo; Graverholt, Gitte; Hernell, Olle; Gibson, Glenn R.
CS Food Microbial Sciences Unit, School of Food Biosciences, The University of Reading, Reading, UK
SO Journal of Pediatric Gastroenterology and Nutrition (2006), 43(5), 673-679
CODEN: JPGND6; ISSN: 0277-2116
PB Lippincott Williams & Wilkins
DT Journal
LA English
RE.CNT 20 THERE ARE 20 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L6 ANSWER 4 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Glycomacropeptide protects against experimental endotoxemia and bacteremia in mice
AB The aim of this study was to evaluate protective effects of

glycomacropeptide (GMP), a kappa casein-derived peptide, in exptl. induced endotoxemia or bacteremia in mice. The results showed that BALB/c mice, given i.p. GMP, 24h before i.v. injection of a high dose of lipopolysaccharide (LPS) from Escherichia coli, strongly inhibited serum levels of tumor necrosis factor alpha (TNF alpha) and interleukin 6 (IL-6), measured 2h later by bioassays. In addition, GMP, administered 24h before infection of CBA mice with a sublethal dose of E. coli, significantly lowered the number of bacterial cells in the spleen. The anal. of main blood cell types in mice pretreated 24h prior to infection with GMP revealed significant increase in the content of granulocytes and immature neutrophils. We, therefore, postulate, that induction of myelopoiesis by GMP may be a primary cause of the increased clearance of bacteria during the development of bacteremia in mice.

AN 2006:490093 HCAPLUS <<LOGINID::20100609>>
DN 145:388738
TI Glycomacropeptide protects against experimental endotoxemia and bacteremia in mice
AU Zimecki, Michal; Artym, Jolanta; Chodaczek, Grzegorz; Kocieba, Maja; Rybka, Jacek; Skorska, Anna; Kruzel, Marian
CS Laboratory of Immunobiology, The Institute of Immunology and Experimental Therapy, Wroclaw, Pol.
SO Electronic Journal of Polish Agricultural Universities (2006), 9(2), No pp. given
CODEN: EPAUFC; ISSN: 1505-0297
URL: http://www.ejpau.media.pl/volume9/issue2/art-12.html
PB Wydawnictwo Akademii Rolniczej we Wroclawiu
DT Journal; (online computer file)
LA English
OSC.G 2 THERE ARE 2 CAPLUS RECORDS THAT CITE THIS RECORD (2 CITINGS)
RE.CNT 23 THERE ARE 23 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L6 ANSWER 5 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Functional and biological activities of casein glycomacropeptide as influenced by lipophilization with medium and long chain fatty acid
AB This study determined the functional and different biol. activities of casein glycomacropeptide (GMP) after conjugation with fatty acids. Medium (i.e. caproic, lauric and myristic acid) and long (i.e palmitic and stearic acid) fatty acids were conjugated to GMP at the available amino group. Functionalities of lipophilized GMP conjugates included foaming and emulsifying activities, and biol. activities for bacterial growth inhibition, cell damage and anti-invasion. Greater lipophilization of GMP was achieved with medium chain fatty acids ($p < 0.05$), which resulted in reduced GMP solubility regardless of fatty acid conjugate. Foaming activity of GMP was lost after lipophilization, but emulsification activity of GMP was enhanced ($p < 0.05$). A parallel increase in growth inhibition of Salmonella spp. coupled with anti-invasion of Salmonella enteritidis (Inv A) into mammalian cells was induced by lipophilization of GMP with long chain fatty acid. Our results show that GMP modified by lipophilization with specific fatty acids provides improved functionality as a surfactant with enhanced antibacterial activity towards gram neg. bacteria.
AN 2005:1338914 HCAPLUS <<LOGINID::20100609>>
DN 144:211407
TI Functional and biological activities of casein glycomacropeptide as influenced by lipophilization with medium and long chain fatty acid
AU Wong, Peter Y. Y.; Nakamura, Soichiro; Kitts, David D.
CS Food, Nutrition and Health, Faculty of Agricultural Sciences, University

of British Columbia, Vancouver, BC, V6T 1Z4, Can.
SO Food Chemistry (2006), 97(2), 310-317
CODEN: FOCHDJ; ISSN: 0308-8146
PB Elsevier B.V.
DT Journal
LA English
OSC.G 6 THERE ARE 6 CAPLUS RECORDS THAT CITE THIS RECORD (6 CITINGS)
RE.CNT 31 THERE ARE 31 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L6 ANSWER 6 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Caseinoglycomacropeptide inhibits adhesion of pathogenic
Escherichia coli strains to human cells in culture
AB Caseinoglycomacropeptide (CGMP) derived from κ-casein was
investigated for its ability to inhibit the adhesion of 3 strains of
verotoxigenic E. coli (VTEC) and 3 strains of enteropathogenic
E. coli (EPEC) to human HT29 tissue cell cultures. Effects on
adhesion of Desulfovibrio desulfuricans, Lactobacillus pentosus,
Lactobacillus casei, Lactobacillus acidophilus, and Lactobacillus gasseri
were also investigated. Generally, CGMP exerted effective anti-adhesive
properties at a dose of 2.5 mg/mL, albeit with a high degree of strain
specificity. The CGMP reduced adhesion of VTEC strains to <50% of the
control and reduced adhesion of EPEC strains to between 80 and 10% of the
control. The CGMP also reduced the adhesion of L. pentosus and L. casei
to 44 and 42%, resp. A slight but significant reduction of L. acidophilus, to
81%, was observed, but no significant effects were detected with either D.
desulfuricans or L. gasseri. Further investigation of the dose response
relationships with the E. coli strains gave IC50 values ranging
between 0.12 and 1.06 mg/mL.
AN 2005:1064473 HCAPLUS <<LOGINID::20100609>>
DN 144:34035
TI Caseinoglycomacropeptide inhibits adhesion of pathogenic
Escherichia coli strains to human cells in culture
AU Rhoades, J. R.; Gibson, G. R.; Formentin, K.; Beer, M.; Greenberg, N.;
Rastall, R. A.
CS Food and Bioprocessing Sciences Unit, The University of Reading, Reading,
UK
SO Journal of Dairy Science (2005), 88(10), 3455-3459
CODEN: JDSCAE; ISSN: 0022-0302
PB American Dairy Science Association
DT Journal
LA English
OSC.G 11 THERE ARE 11 CAPLUS RECORDS THAT CITE THIS RECORD (11 CITINGS)
RE.CNT 11 THERE ARE 11 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L6 ANSWER 7 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Bovine glycomacropeptide is anti-inflammatory in rats with hapten-induced
colitis
AB Milk κ- casein-derived glycomacropeptide has
immunomodulatory and bacterial toxin binding effects. The
intestinal anti-inflammatory activity of glycomacropeptide was assessed in
trinitrobenzenesulfonic acid-induced colitis in rats. Rats were
administered glycomacropeptide daily starting either 2 d before
(pretreatment) or 3 h after (post-treatment) colitis induction.
Pretreatment with glycomacropeptide had a dose-dependent anti-inflammatory
effect, characterized by lower body weight loss, decreased anorexia (57%),
colonic damage (65%), and weight to length ratio (32%), as well as a reduction
in
colonic alkaline phosphatase activity (42%) and interleukin 1, trefoil factor
3, and inducible nitric oxide synthase mRNA levels ($P < 0.05$). The

mechanism of action of glycomacropeptide is unknown but is consistent with an inhibition of the activation of immune cells. The magnitude of the anti-inflammatory effect was generally comparable to that of sulfasalazine, an established drug used in the treatment of inflammatory bowel disease. Bovine glycomacropeptide may play a role in the management of patients with inflammatory bowel disease.

AN 2005:416156 HCAPLUS <<LOGINID::20100609>>
DN 143:126219
TI Bovine glycomacropeptide is anti-inflammatory in rats with hapten-induced colitis
AU Daddaoua, Abdelali; Puerta, Victor; Zarzuelo, Antonio; Suarez, Maria D.; Sanchez de Medina, Fermin; Martinez-Augustin, Olga
CS Departments of Biochemistry and Molecular Biology, School of Pharmacy, University of Granada, Spain
SO Journal of Nutrition (2005), 135(5), 1164-1170
CODEN: JONUAI; ISSN: 0022-3166
PB American Society for Nutritional Sciences
DT Journal
LA English
OSC.G 16 THERE ARE 16 CAPLUS RECORDS THAT CITE THIS RECORD (16 CITINGS)
RE.CNT 44 THERE ARE 44 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L6 ANSWER 8 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Heparin binding peptides from the 23 N-terminal residues of αs1-casein present in commercial preparations of whey protein concentrate, glycomacropeptide and α-lactalbumin
AB α-Lactalbumin (α-La) and glycomacropeptide (GMP) were separated using heparin affinity chromatog. and a one step elution with 1 M NaCl. The eluted peaks were separated by RP-HPLC and identified by N-terminal sequencing followed by matrix-assisted laser desorption/ionisation time-of-flight (MALDI-TOF) mass spectrometry. The proteolytic activity in whey results in cleavage of at least 12 sites in the 23 N-terminal amino acids of αs1-casein (CN). The greatest concns. of the 1-23 N-terminal amino acids were found in the α-La product, whereas the greatest concentration of the 1-9 (heparin binding motif) and 1-13 fragments were found in GMP and whey protein concentrate (WPC). The finding of an intact heparin binding 1-23 peptide in the α-La product may account for some of its reported activity against enteropathogenic E. coli.
AN 2001:223317 HCAPLUS <<LOGINID::20100609>>
DN 134:365974
TI Heparin binding peptides from the 23 N-terminal residues of αs1-casein present in commercial preparations of whey protein concentrate, glycomacropeptide and α-lactalbumin
AU Chatterton, D. E. W.; Sorensen, E. S.; Petersen, T. E.; Lonnerdal, B.
CS Arla Foods R and D, Brabrand, DK 8220, Den.
SO Milchwissenschaft (2001), 56(3), 143-146
CODEN: MILCAD; ISSN: 0026-3788
PB VV-GmbH Volkswirtschaftlicher Verlag
DT Journal
LA English
OSC.G 1 THERE ARE 1 CAPLUS RECORDS THAT CITE THIS RECORD (1 CITINGS)
RE.CNT 20 THERE ARE 20 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L6 ANSWER 9 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Milk protein hydrolysate for addressing a bone or dental disorder
AB A composition for prevention or treatment of a bone or dental disorder comprises a milk protein hydrolyzate, use of the milk protein hydrolyzate in the manufacture of a composition for the treatment or prevention of a bone or

dental disorder, and a method of treatment which comprises administering an effective amount of a milk protein hydrolyzate. In preferred embodiments the milk protein hydrolyzate is a hydrolyzate of casein, in particular a caseinoglycomacropeptide (CGMP), a mimetic, homolog or fragment thereof in a bioavailable form which retains the ability of CGMP to inhibit bone resorption or bone loss; or favor calcium absorption, retention or calcification; or a combination thereof.

AN 2000:608529 HCAPLUS <<LOGINID::20100609>>
DN 133:183024
TI Milk protein hydrolysate for addressing a bone or dental disorder
IN Neeser, Jean-Richard; Offord Cavin, Elizabeth; Felix, Rolf; Tullberg-Reinert, Heidi; Ginty, Fiona; Barclay, Denis; Muhlbauer, Roman
PA Societe des Produits Nestle S.A., Switz.
SO PCT Int. Appl., 30 pp.
CODEN: PIXXD2
DT Patent
LA English
FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	WO 2000049885	A1	20000831	WO 2000-EP1562	20000225
	W: AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW				
	RW: GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG				
	EP 1062876	A1	20001227	EP 1999-200544	19990225
	R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO				
	CA 2360490	A1	20000831	CA 2000-2360490	20000225
	EP 1154701	A1	20011121	EP 2000-910712	20000225
	R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO				
	BR 2000008427	A	20020129	BR 2000-8427	20000225
	JP 2002537313	T	20021105	JP 2000-600503	20000225
	MX 2001006822	A	20011001	MX 2001-6822	20010703
	IN 2001CN01110	A	20100319	IN 2001-CN1110	20010806
	ZA 2001007831	A	20021223	ZA 2001-7831	20010921
PRAI	EP 1999-200544	A	19990225		
	WO 2000-EP1562	W	20000225		

OSC.G 8 THERE ARE 8 CAPLUS RECORDS THAT CITE THIS RECORD (8 CITINGS)
RE.CNT 15 THERE ARE 15 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L6 ANSWER 10 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Influence of glycosylation on micelle-stabilizing ability and biological properties of C-terminal fragments of cow's κ-casein
AB A review with .apprx.160 refs. C-terminal fragment of bovine κ-casein contains glycosidic residues. There are several glycoforms of κ-casein containing different kinds and nos. of glycosidic residues. Such heterogeneity affects properties of this protein and its fragments. The C-terminal fragment of cow's κ-casein (residues: 106-169) is the main factor stabilizing casein micelles. Glycosidic moieties connected to this fragment enhance the ability of κ-casein to stabilize micelles and also the resistance of this protein to the action of proteolytic enzymes and high temperature in simple model systems. κ-Casein, its C-terminal fragment (macropeptide or glycomacro-peptide) or products of its proteolysis can inhibit proliferation of lymphocytes B, binding

Cholera toxin to its receptor, hemagglutination of influenza virus, adhesion of bacteria to cell surface, acid secretion in the stomach, as well as stimulate the release of cholecystokinin in the intestinal cells and the growth of Lactococcus lactis bacteria. Glycosidic moieties may act as an information carrier enabling recognition of compds. (e.g. components of cells) interacting with κ-casein, glycomacropeptide or its fragments.

AN 199?:130179 HCAPLUS <<LOGINID::20100609>>
DN 126:208568
OREF 126:40245a,40248a
TI Influence of glycosylation on micelle-stabilizing ability and biological properties of C-terminal fragments of cow's κ-casein
AU Dziuba, Jerzy; Minkiewicz, Piotr
CS Dep. Food Biochemistry, Olsztyn Univ. Agriculture & Technology, Olsztyn-Kortowo, 10-726, Pol.
SO International Dairy Journal (1996), 6(11-12), 1017-1044
CODEN: IDAJE6; ISSN: 0958-6946
PB Elsevier
DT Journal; General Review
LA English
OSC.G 49 THERE ARE 49 CAPLUS RECORDS THAT CITE THIS RECORD (49 CITINGS)

L6 ANSWER 11 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Increase of free sialic acid and gelation in UHT milk
AB The free sialic acid content of 4 pasteurized and 3 UHT-treated com. milks has been measured and compared. The sialic acid content of the UHT milks was 50%-215% greater than comparable fresh pasteurized samples. One sample of UHT milk was kept 17 mo after the expiration date. The sialic acid content in this sample was approx. 3-fold higher than the equivalent fresh UHT sample. Electrophoretic anal. of pH 4.6 insol. casein from the UHT milks showed evidence of proteolysis of the x-casein component into para-x-casein and the glycomacropeptide. Residual plasmin and proteases from psychrotrophic bacteria slowly cleave x-casein in the UHT milks, thus releasing the sialic acid-containing glycomacropeptide and ultimately resulting in gelation of the milk. The determination of free sialic acid appears to be a useful method to monitor the quality of UHT milk during storage.
AN 1996:321644 HCAPLUS <<LOGINID::20100609>>
DN 125:32283
OREF 125:6315a,6318a
TI Increase of free sialic acid and gelation in UHT milk
AU Zalazar, C.; Palma, S.; Candioti, M.
CS Facultad de Ingenieria, Quimica UNL, Santiago del Estero, 2829, Argent.
SO Australian Journal of Dairy Technology (1996), 51(1), 22-23
CODEN: AJDTAZ; ISSN: 0004-9433
PB Dairy Industry Association of Australia, Inc.
DT Journal
LA English

L6 ANSWER 12 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Method for production of a kappa-casein glycomacropeptide and use of a kappa-casein glycomacropeptide
AB For production of a kappa-casein glycomacropeptide (GMP), whey was subjected to ultrafiltration with membranes that retain proteins and GMP, the retentate was heat treated and acidified to pH 4-5, and the precipitate generated was separated from the supernatant/filtrate solution of GMP. GMP can be used as a part of the diet for specified patients and as a medicament against diarrhea caused by viral infection in the intestines. Thus, a slurry of whey concentrate with a protein content of 8% was

prepared The slurry was heat treated at 95° for 15 min, then cooled to 50° and adjusted to pH 4.5 with HCl. Then, ultrafiltration with membranes with a cut off value of 100,000 Dalton was performed. The permeate was concentrated to 10 °Brix by hyperfiltration and spray dried. Protein constituted 53.4% of the dry matter, and the phenylalanine content of the protein was .apprx.1/3 that of the raw material. The product 35.25 g was combined with butter oil 18.00, lactose 20.00, and water 426.75 g, mixed, and homogenized to make a pleasant-tasting milklike product for phenylketonurea patients.

AN 1994:654373 HCAPLUS <<LOGINID::20100609>>
DN 121:254373
OREF 121:46439a,46442a
TI Method for production of a kappa-casein glycomacropeptide and use of a kappa-casein glycomacropeptide
IN Nielsen, Per Munk; Tromholt, Niels
PA Novo Nordisk A/S, Den.
SO PCT Int. Appl., 11 pp.
CODEN: PIXXD2
DT Patent
LA English
FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI WO 9415952	A1	19940721	WO 1994-DK13	19940107
W: AU, CA, JP, KR, NZ, US				
RW: AT, BE, CH, DE, DK, ES, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE				
AU 9458329	A	19940815	AU 1994-58329	19940107
PRAI DK 1993-21	A	19930108		
WO 1994-DK13	W	19940107		

OSC.G 16 THERE ARE 16 CAPLUS RECORDS THAT CITE THIS RECORD (16 CITINGS)
RE.CNT 1 THERE ARE 1 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L6 ANSWER 13 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
TI In vitro modulation of oral bacterial adhesion to saliva-coated hydroxyapatite beads by milk casein derivatives
AB Bovine caseinate, derivs. of its glycosylated moiety [caseinoglycomacropeptide (CGP)], and caseinophosphopeptides were evaluated as inhibitors of adhesion of oral bacteria to saliva-coated hydroxyapatite beads (S-HA). All milk casein-derived components behaved as potent inhibitors of Streptococcus sanguis OMZ 9 and Streptococcus sobrinus OMZ 176 adhesion to S-HA, whereas neither bovine serum albumin nor polyethyleneglycol were able to interfere with the adhesion of these strains. By contrast, none of the mol. species tested was able to inhibit the attachment of Actinomyces viscosus Ny 1 to S-HA. On the other hand, casein derivs. were shown to displace human serum albumin from S-HA beads. They were also able to bind to the bacterial cell surface of all strains examined Collectively, these findings suggest that interactions between acidic casein-derived milk components and the biol. surfaces involved in bacterial adhesion to S-HA result in an inhibitory effect that is selective for the oral streptococci examined
AN 1994:651086 HCAPLUS <<LOGINID::20100609>>
DN 121:251086
OREF 121:45743a,45746a
TI In vitro modulation of oral bacterial adhesion to saliva-coated hydroxyapatite beads by milk casein derivatives
AU Neeser, J-R; Golliard, M; Woltz, A; Rouvet, M; Dillmann, M-L; Guggenheim, B
CS Nestle Research Centre, Nestec Limited, Lausanne, Switz.

SO Oral Microbiology and Immunology (1994), 9(4), 193-201
CODEN: OMIMEE; ISSN: 0902-0055
DT Journal
LA English
OSC.G 24 THERE ARE 24 CAPLUS RECORDS THAT CITE THIS RECORD (24 CITINGS)

L6 ANSWER 14 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Method for preparing κ-casein glycomacropeptides from whey
AB κ-Casein glycomacropeptides are prepared from whey by adjusting pH to 5.0, heating to 80° for 5 min, and separating with <0.5 μm pore size filtration membrane and >50,000 dalton ultrafiltration membrane. The title method was used for preparing κ-casein glycomacropeptides from cheddar cheese and gouda cheese. The prepared κ-casein glycomacropeptides can inhibit the adhesion of Escherichia coli or influenza virus to intestine and can therefore be used in foods or pharmaceuticals to prevent infections.
AN 1994:129044 HCAPLUS <<LOGINID::20100609>>
DN 120:129044
OREF 120:22629a,22632a
TI Method for preparing κ-casein glycomacropeptides from whey
IN Shimatani, Masaharu; Yamabe, Yoichi; Sato, Noribumi; Uchida, Yukio; Kawasaki, Isahiro
PA Snow Brand Milk Prod Co Ltd, Japan
SO Jpn. Kokai Tokkyo Koho, 5 pp.
CODEN: JKXXAF
DT Patent
LA Japanese
FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI JP 05271295	A	19931019	JP 1992-74258	19920330
JP 3225080	B2	20011105		
PRAI JP 1992-74258		19920330		

OSC.G 1 THERE ARE 1 CAPLUS RECORDS THAT CITE THIS RECORD (1 CITINGS)

L6 ANSWER 15 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Use of sialic acid-containing or -binding compounds to neutralize bacterial toxins
AB Sialic acid-binding proteins derived from cow's milk, sialic acid-binding peptides obtained by treating the sialic acid-binding proteins with protease, and sialic acid-containing oligosaccharides interfere with the binding of bacterial enterotoxins (including cholera toxin) to receptors so as to neutralize the toxicity. Chinese hamster ovary K1 cells (CHO-K1 cells) can be morphol. altered by cholera toxin. Sialic acid-binding proteins κ-casein and lactoferrin, sialic acid-binding peptide κ- casein glycomacropeptide, and sialic acid-containing oligosaccharide sialyllactose all interfered with the morphol. alteration of CHO-K1 cells caused by cholera toxin. κ-Casein, lactoferrin, κ- casein glycomacropeptide, and sialyllactose also interfered with the binding of cholera toxin to the cell receptor ganglioside GM1. These compds., administered orally for 7 days at 0.2, 0.5, and 1.0 mg/day to mice which were then given 0.25 mg cholera toxin on day 8, drastically decreased the incidence of diarrhea as compared with the control group. Suggested pharmaceutical forms and doses of medicament containing ≥1 of the compds. were given.
AN 1991:37621 HCAPLUS <<LOGINID::20100609>>
DN 114:37621
OREF 114:6459a,6462a
TI Use of sialic acid-containing or -binding compounds to neutralize bacterial toxins

IN Isoda, Hiroko; Kawasaki, Yoshihiro; Tanimoto, Morimasa; Dosako, Shunichi; Idota, Tadashi
PA Snow Brand Milk Products Co., Ltd., Japan
SO Eur. Pat. Appl., 17 pp.
CODEN: EPXXDW
DT Patent
LA English
FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI EP 385118	A2	19900905	EP 1990-101834	19900130
EP 385118	A3	19910731		
EP 385118	B1	19940119		
R: DE, FR, GB				
JP 02207089	A	19900816	JP 1989-27823	19890207
US 5260280	A	19931109	US 1992-913491	19920714
US 5330975	A	19940719	US 1992-913500	19920714
PRAI JP 1989-27823	A	19890207		
US 1990-473761	B3	19900202		

OSC.G 8 THERE ARE 8 CAPLUS RECORDS THAT CITE THIS RECORD (9 CITINGS)

L6 ANSWER 16 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
TI κ- Casein and glycomacropeptide as infection protectants
AB κ- Casein and GP (glycomacropeptide obtained by κ- casein hydrolysis) are infection protectants. Oral administration of 1 mg κ-casein or GP/day to rats totally suppressed morbidity from exptl. diarrhea induced by Escherichia coli.
AN 1989:166167 HCAPLUS <<LOGINID::20100609>>
DN 110:166167
OREF 110:27357a,27360a
TI κ- Casein and glycomacropeptide as infection protectants
IN Dosako, Shunichi; Kusano, Hiroko; Deya, Eiki; Idota, Tadashi
PA Snow Brand Milk Products Co., Ltd., Japan
SO Eur. Pat. Appl., 7 pp.
CODEN: EPXXDW
DT Patent
LA English
FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI EP 291265	A1	19881117	EP 1988-304195	19880509
EP 291265	B1	19910828		
R: BE, FR, GB				
JP 63284133	A	19881121	JP 1987-118612	19870515
JP 2631470	B2	19970716		
US 5147853	A	19920915	US 1990-604333	19901026
US 5344820	A	19940906	US 1992-879421	19920507
PRAI JP 1987-118612	A	19870515		
US 1988-191252	B1	19880506		
US 1990-604333	A1	19901026		

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT
OSC.G 14 THERE ARE 14 CAPLUS RECORDS THAT CITE THIS RECORD (16 CITINGS)

L6 ANSWER 17 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Specific and nonspecific inhibition of adhesion of oral actinomyces and streptococci to erythrocytes and polystyrene by caseinoglycopeptide derivatives
AB Various caseinoglycopeptide derivs. prepared from mammalian milk were

evaluated as inhibitors of hemagglutinations mediated by Actinomyces viscosus Ny1, Streptococcus sanguis OMZ9, and, for comparative purposes, plant lectins from Arachis hypogaea and Bauhinia purpurea. It was found that recognition of the β-D-galactose-(1→3)-2-acetamido-2-deoxy-D-galactose carbohydrate chain by Actinomyces viscosus Ny1 organisms and Arachis hypogaea and B. purpurea agglutinins had similar structural requirements; in all cases, the desialylated bovine caseinoglycomacropeptide, on which several units of the above mentioned disaccharide are clustered, behaved as the most potent hemagglutination inhibitor. By contrast, none of the prepns. tested inhibited erythrocyte agglutination by S. sanguis OMZ9. Thus, the desialylated bovine caseinoglycomacropeptide acts as a potent and specific inhibitor of oral Actinomyces adhesion to cell membranes (a soft surface) and could be used as a probe for the study of recognition mechanisms mediated by Actinomyces galactose-binding lectins. Both native and desialylated variants of the same bovine glycomacropeptide also totally prevented the adhesion of Acinomyces viscousus Ny1, S. sanguis OMZ9, and S. mutants OMZ176 to polystyrene surfaces. Neither mono- nor disaccharides related to caseinoglycopeptide carbohydrates prevented adhesion; highly pos. or neg. charged polypeptides and polysaccharides were either not or only moderately active. Besides these glycomacropeptides, an inhibitory activity was also exhibited by other mucin-type glycoproteins carrying short O-linked carbohydrate chains (including bovine submaxillary mucin), polyethylene glycol, and bovine serum albumin. Consequently, caseinoglycopeptide prevention of oral bacterial adhesion to polystyrene tubes (a hard surface) takes place with no species specificity and can be compared to nonspecific inhibition exhibited by various polymers with very different structural characteristics.

AN 1989:72413 HCAPLUS <<LOGINID::20100609>>
DN 110:72413
OREF 110:11891a,11894a
TI Specific and nonspecific inhibition of adhesion of oral actinomyces and streptococci to erythrocytes and polystyrene by caseinoglycopeptide derivatives
AU Neeser, Jean Richard; Chambaz, Arlette; Del Vedovo, Simone; Prigent, Marie Jose; Guggenheim, Bernhard
CS Nestle Res. Cent., Nestec-Ltd., Vers-chez-les-Blanc, CH-1000, Switz.
SO Infection and Immunity (1988), 56(12), 3201-8
CODEN: INFIBR; ISSN: 0019-9567
DT Journal
LA English